

Form PTO-1449 (MODIFIED)	U.S. DEPARTMENT OF COMMERCE PATENT AND TRADEMARK OFFICE	ATTY. DOCKET NO. 023829-0287	SERIAL NO. 10/764,275
INFORMATION DISCLOSURE CITATION MAR 01 2004 (Use several sheets if necessary)		APPLICANT Michael A. Porter	
		FILING DATE 1/23/04	GROUP ART UNIT To be determined

U.S. PATENT DOCUMENTS

EXAMINER INITIAL	REF	DOCUMENT NUMBER	DATE	NAME	CLASS	SUB- CLASS	FILING DATE IF APPROPRIATE
A	A1	6,056,903	05/02/2000	Greenwood et al.			
	A2	5,939,182	08/17/1999	Huang et al.			
	A3	5,760,182	06/02/1998	Adachi et al.			
	A4	5,707,522	01/13/1998	Maeda et al.			
	A5	5,658,714	08/19/1997	Westfall et al.			
	A6	5,554,292	09/10/1996	Maeda et al.			
	A7	5,503,746	04/02/1996	Gagnon			

FOREIGN PATENT DOCUMENTS

	REF	DOCUMENT NUMBER	DATE	COUNTRY	CLASS	SUB- CLASS	TRANSLATION	
							YES	NO
A	A47	GB 1 540 376	02/14/1979	Great Britain				
	A48	1 580 051	11/26/1980	United Kingdom				
	A49	WO 98/12209	03/26/1998	PCT				

OTHER DOCUMENTS (Including Author, Title, Date, Pertinent Pages, Etc.)

A50	International Search Report for PCT/US01/43304 dated December 19, 2002 (2 pages).
A51	Cheryan, "Mass Transfer Characteristics of Hollow Fiber Ultrafiltration of Soy Protein Systems," <u>J. Food Proc. Eng.</u> , 1, pp. 269-287 (1977).
A52	Gould et al., "A Practical Approach to Controlling the Fouling of Ultrafiltration Membranes: A Case Study of the Successful Development of a Commercial Soy Protein Application," available @ http://www.osmonics.com/products/Page823.htm (available at least by Dec. 3, 1999).
A53	Lawhon et al., "Processing Whey-Type By-Product Liquids from Cottonseed Protein Isolation with Ultrafiltration and Reverse Osmosis Membranes," <u>J. Food Proc. Eng.</u> , 1, pp. 15-35 (1977).
A54	Lawhon et al., "Production of Protein Isolates and Concentrates from Oilseed Flour Extracts using Industrial Ultrafiltration and Reverse Osmosis Systems," <u>Journal of Food Science</u> , 42, pp. 389-394 (1977).
A55	Lawhon et al., "Optimization of Protein Isolate Production from Soy Flour Using Industrial Membrane Systems," <u>Journal of Food Science</u> , 43, pp. 361-369 (1978).
A56	Lawhon et al., "Alternate Processes for Use in Soy Protein Isolation by Industrial Ultrafiltration Membranes," <u>Journal of Food Science</u> , 44, pp. 213-219 (1979).
A57	Lawhon et al., "Soy Protein Ingredients Prepared by New Processes-Aqueous Processing and Industrial Membrane Isolation," <u>Journal of the American Oil Chemists' Society</u> , 58, pp. 377-383 (Mar. 1981).
A58	Lawhon et al., "Production of Oil and Protein Food Products from Raw Peanuts by Aqueous Extraction and Ultrafiltration," <u>Journal of Food Science</u> , 46, pp. 391-395 (1981).
A59	Lawhon et al., "Combining Aqueous Extraction and Membrane Isolation Techniques to Recover Protein and Oil from Soybeans," <u>Journal of Food Science</u> , 46, pp. 912-916 (1981).

EXAMINER

Anthony W. Lee

DATE CONSIDERED

10/1/04

- * EXAMINER: Initial if citation considered, whether or not citation is in conformance with MPEP 609; Draw line through citation if not in conformance and not considered. Include any copy of this form with next communication to applicant.

Form PTO-1449
(MODIFIED)U.S. DEPARTMENT OF COMMERCE
PATENT AND TRADEMARK OFFICE

ATTY. DOCKET NO.

023829-0287

SERIAL NO.

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INFORMATION DISCLOSURE CITATION

APPLICANT

Michael A. Porter

FILING DATE

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GROUP ART UNIT

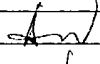
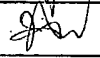
To be determined

(Use several sheets if necessary)

U.S. PATENT DOCUMENTS

EXAMINER INITIAL	REF	DOCUMENT NUMBER	DATE	NAME	CLASS	SUB- CLASS	FILING DATE IF APPROPRIATE
<i>[Signature]</i>	A8	5,476,590	12/19/1995	Brose et al.			
	A9	5,456,843	10/10/1995	Koenhen			
	A10	5,290,448	03/01/1994	Sluma et al.			
	A11	5,086,166	02/04/1992	Lawhon et al.			
	A12	5,039,420	08/13/1991	Klein et al.			
	A13	5,000,848	03/19/1991	Hodgins et al.			
	A14	4,943,374	07/24/1990	Heininger et al.			
	A15	4,943,373	07/24/1990	Onishi et al.			
	A16	4,906,379	03/06/1990	Hodgins et al.			
	A17	4,897,465	01/30/1990	Cordle et al.			
	A18	4,889,921	12/26/1989	Diosady et al.			
	A19	4,787,976	11/29/1988	Parham et al.			
	A20	4,697,004	09/29/1987	Puski et al.			
	A21	4,624,805	11/25/1986	Lawhon			
	A22	4,420,425	12/13/1983	Lawhon			
	A23	4,332,719	06/01/1982	Lawhon et al.			
	A24	4,324,805	04/13/1982	Olsen			
	A25	4,293,571	10/06/1981	Olofsson et al.			
	A26	4,256,652	03/17/1981	Kidani et al.			
	A27	4,252,652	02/24/1981	Elfert et al.			
	A28	4,163,010	07/31/1979	Garbutt			
	A29	4,147,745	04/03/1979	Sano et al.			
	A30	4,125,527	11/14/1978	Buhler et al.			
	A31	4,091,120	05/23/1978	Goodnight, Jr. et al.			
	A32	4,088,795	05/09/1978	Goodnight, Jr. et al.			
	A33	4,075,361	02/21/1978	Oberg			
	A34	4,072,670	02/07/1978	Goodnight, Jr. et al.			
<i>[Signature]</i>	A35	4,069,103	01/17/1978	Müller			
	A36	4,028,468	06/07/1977	Hohner et al.			

*Anthony J. Blise**10/1/04*

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OTHER DOCUMENTS (Including Author, Title, Date, Pertinent Pages, Etc.)							
	A60	Lawhon et al., "New Techniques in Membrane Processing of Oilseeds," <u>Food Technology</u> , 38 , pp. 97-106 (1984).					
	A61	Nichols et al., "Production of Soy Isolates by Ultrafiltration: Factors Affecting Yield and Composition," <u>J. Food Sci.</u> , 46 , pp. 367-372 (1981).					
	A62	Okubo et al., "Preparation of Low-Phytate Soybean Protein Isolate and Concentrate by Ultrafiltration," <u>Cereal Chemistry</u> , 52 , pp. 263-271 (1975).					
	A63	Omosaiye et al., "Removal of Oligosaccharides from Soybean Water Extracts by Ultrafiltration," <u>J. Food Sci.</u> , 43 , pp. 354-360 (1978).					
	A64	Omosaiye et al., "Ultrafiltration of Soybean Water Extracts: Processing Characteristics and Yields," <u>J. Food Sci.</u> , 44 , pp. 1027-1031 (1979).					
	A65	Omosaiye et al., "Low-Phytate, Full-Fat Soy Protein Product by Ultrafiltration of Aqueous Extracts of Whole Soybeans," <u>Cereal Chem.</u> , 56 , pp. 58-62 (1979).					
	A66	Osmonics, "Osmonics® Ultrafilic® M-Series Membrane Engineered to be 'Fouling-Free,'" available @ http://www.osmonics.com/scripts/PressTmpl.asp?PressRelID=307 (dated Oct. 4, 1999).					
	A67	Osmonics, "UltraFilic Membranes," available @ http://www.osmonics.com/products/Page918.htm (available at least by Nov. 15, 2000).					
	A68	Porter et al., "Membrane ultrafiltration," <u>Chem. Tech.</u> , pp. 56-63 (Jan. 1971).					
	A69	S. K. Sayed Razavi, J. L. Harris, F. Sherkat, "Fouling and cleaning of membranes in the ultrafiltration of the aqueous extract of soy flour," <u>Journal Of Membrane Science</u> , 114 (1996), pp. 93-104.					
	A70	Torok, "The Filtration Spectrum," available @ http://www.osmonics.com/products/Page710.htm (Published in "Filtration News" on May 1, 1994).					
	A71	United Soybean Board, "Soy Protein Isolate" available @ http://www.talksoy.com/isolate.htm (available at least by Sept. 6, 2000).					

Anthony Weiss 10/1/04